

# SOCIÉTÉ CIVILE DU CHATEAU LAFLEUR Les Pensées 2015

01

**Provenance:** Pomerol, Bordeaux <sup>02</sup>Grape Variety:46% Bouchet, 54% Merlot

## 03

**Pairing:** Classic meat dishes such as beef and lamb, or rich fish courses of tuna, mushrooms, and pasta

## 04

Serving: Temperature: 15.5°C



## 

## Vineyard Cultivation:

Founded in 1987 by Sylvie and Jacques Guinaudeau, Les Pensées is situated among the greatest wines of the plateau of Pomerol. It is produced on a distinctive terroir among the different soils that compose Lafleur's vineyard. Situated along an east-west diagonal, Les Pensées covers bits and pieces of the historically defined parcels of our vineyard. Manual harvest is done with double sorting at the vineyard, then double sorting at the cellar.



## Vinification:

Alcoholic fermentation is done in stainless steel tanks with soft maceration and moderate tannin extraction. 15 months barrel ageing (25% new oak, 75% 8 months old barrels). Bottled the second April after harvest.



## **Tasting Notes:**

The 2015 Pensees de Lafleur has a clean and precise, mineral-driven bouquet that is razor-sharp. It feels tightly wound but the focus is certainly here. The palate is medium-bodied with fine-grained tannin, plenty of cedar and tobacco-tinged black fruit with a truffle and smoke infused finish that feels very long. Excellent. Tasted January 2019. 93 points, Neal Martin, Vinous.



Sandy-gravelly clay, richer and deeper in clay than typical Pomerols



Method: Sustainable

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